



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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LOBSTER AND OYSTER COCKTAILS FOR YOUR THANKSGIVING DINNER

An important part of any festive dinner is an attractive appetizer such as a lobster and oyster cocktail which are easy-to-prepare and nutritious. These cocktails should be served in an artistic manner accompanied by a tangy, flavorful sauce. The purpose of any appetizer is to create eye appeal and stimulate the appetite.

The home economists of the Bureau of Commercial Fisheries, U. S. Fish and Wildlife Service, recommend two interesting and eye appealing cocktails "Lobster and Orange Cocktail" and "Oyster Cocktail" for your Thanksgiving dinner.

OYSTER COCKTAIL

1½ pints oysters
Lettuce

Cocktail sauce
Lemon wedges

Drain oysters and dry on absorbent paper. Allow six oysters for each serving and arrange in lettuce cups on individual salad plates. In the center of each plate, place a small container of cocktail sauce. Garnish with lemon. Serves 6.

COCKTAIL SAUCE

1 cup catsup
2 tablespoons vinegar
1 tablespoon horseradish
1 tablespoon chopped celery

1 tablespoon chopped onion
½ teaspoon salt
1 teaspoon Worcestershire sauce
3 drops tabasco

Blend all ingredients and chill. Serves 6.

LOBSTER AND ORANGE COCKTAIL

$\frac{1}{2}$ pound cooked lobster	2 large oranges
meat or 1 can (6 ounces)	Lettuce
frozen lobster meat	Cocktail sauce
$\frac{1}{4}$ teaspoon salt	Nutmeg

Thaw frozen lobster meat and cut lobster meat into one-half inch pieces; sprinkle with salt. Peel and section oranges. Combine orange sections and lobster meat. Chill. Arrange lettuce in 6 cocktail glasses. Place lobster mixture on top; cover with cocktail sauce. Garnish with nutmeg. Serves 6.

COCKTAIL SAUCE

$\frac{1}{4}$ cup whipping cream
1 tablespoon mayonnaise or
salad dressing
2 tablespoons orange juice

Whip cream. Blend mayonnaise and orange juice; fold into whipped cream. serves 6.

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